

PLACARDS:
REMOVED NO. 02606
POSTED NO. 03185

Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Page 1 of 1

INSPECTION RSN TYPE	GRADE	INSPECTION DATE	ESTABLISHMENT NAME
Regular <input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	09/18/2020	OLIVE GARDEN GUAM
Follow-up <input type="checkbox"/>	<input type="checkbox"/>	TIME IN 7:30 PM	PERMIT HOLDER
Complaint <input type="checkbox"/>	<input type="checkbox"/>	TIME OUT 8:20 PM	PACIFICA PASTA LLC
Investigation <input type="checkbox"/>	RATING	SANITARY PERMIT NO.	LOCATION (Address)
Other <input type="checkbox"/>	A	200700768	LOT 5093-R1-R2-1NEW-NEW-R1 NEW 1082 PALESAN VILLAGE RD THIMON GUAM
ESTABLISHMENT TYPE	AREA	TELEPHONE	No. of Risk Factor/Intervention Violations
RESTAURANT	6	989-6445	0
			No. of Repeat Risk Factor/Intervention Violations
			0
			RISK CATEGORY
			3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/A, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS
Supervision			
1 IN OUT			6
Person in charge present, demonstrates knowledge, and performs duties			
Employee Health			
2 IN OUT			6
Management awareness, policy present			
3 IN OUT			6
Proper use of reporting, restriction & exclusion			
Good Hygienic Practices			
4 IN OUT N/A N/A			6
Proper eating, tasting, drinking, betelnut, or tobacco use			
5 IN OUT N/A N/A			6
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
6 IN OUT N/A N/A			6
Hands clean and properly washed			
7 IN OUT N/A N/A			6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
8 IN OUT			6
Adequate handwashing facilities supplied & accessible			
Approved Source			
9 IN OUT			6
Food obtained from approved source			
10 IN OUT N/A N/A			6
Food received at proper temperature			
11 IN OUT			6
Food in good condition, safe, and unadulterated			
12 IN OUT N/A N/A			6
Required records available: shellstock tags, parasite destruction			
Protection from Contamination			
13 IN OUT N/A			6
Food separated and protected			
14 IN OUT N/A			6
Food contact surfaces: cleaned & sanitized			
15 IN OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food			

Compliance Status	COS	R	PTS
Potentially Hazardous Food (TCS Food)			
16 IN OUT N/A N/A			6
Proper cooking time and temperatures			
17 IN OUT N/A N/A			6
Proper reheating procedures for hot holding			
18 IN OUT N/A N/A			6
Proper cooling time and temperatures			
19 IN OUT N/A N/A			6
Proper hot holding temperatures			
20 IN OUT N/A			6
Proper cold holding temperatures			
21 IN OUT N/A N/A			6
Proper date marking and disposition			
Consumer Advisory			
22 IN OUT N/A			6
Consumer Advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
23 IN OUT N/A			6
Pasteurized foods used; prohibited foods not offered			
Chemical			
24 IN OUT N/A			6
Food additives: approved and properly used			
25 IN OUT			6
Toxic substances properly identified, stored, used			
Conformance with Approved Procedures			
26 IN OUT N/A			6
Compliance with variance, specialized process, and HACCP plan			

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status	COS	R	PTS
Safe Food and Water			
27			1
Pasteurized eggs used where required			
28			2
Water and ice from approved source			
29			1
Variance obtained for specialized processing methods			
Food Temperature Control			
30			1
Proper cooling methods used; adequate equipment for temperature control			
31			1
Plant food properly cooked for hot holding			
32			1
Approved thawing methods used			
33			1
Thermometer provided and accurate			
Food Identification			
34			1
Food properly labeled; original container			
Prevention of Food Contamination			
35			2
Insects, rodents, and animals not present			
36			1
Contamination prevented during food preparation, storage & display			
37			1
Personal cleanliness			
38			1
Wiping cloths: properly used and stored			
39			1
Washing fruits and vegetables			

Compliance Status	COS	R	PTS
Proper Use of Utensils			
40			1
In-use utensils: properly stored			
41			1
Utensils, equipment and linens: properly stored, dried, handled			
42			1
Single-use/single-service articles: properly stored, used			
43			1
Gloves used properly			
Utensils, Equipment and Vending			
44			1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
45			1
Warewashing facilities: installed, maintained, used; test strips			
46			1
Nonfood-contact surfaces clean			
Physical Facilities			
47			2
Hot & cold water available, adequate pressure			
48			2
Plumbing installed; proper backflow devices			
49			2
Sewage and wastewater properly disposed			
50			2
Toilet facilities: properly constructed, supplied, & cleaned			
51			2
Garbage/refuse properly disposed; facilities maintained			
52			1
Physical facilities installed, maintained, and clean			
53			1
Adequate ventilation and lighting: designated areas use			
Documents and Placards			
54			2
Sanitary Permit, Health Certificates valid and posted			

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date: 9-18-2020
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES (NO) Follow-up Date
MICHAEL VILLANUEVA NCID R. ORIONDO, EPHD	NONE



GOVERNMENT OF GUAM

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



COMPLIANCE CHECKLIST FOR EATING AND DRINKING ESTABLISHMENTS
BASED ON EXECUTIVE ORDER 2020-20, 2020-16, 2020-14,
DPHSS GUIDANCE MEMO 2020-07 and 2020-12

Name of Establishment: OLIVE GARDEN GUAM Company Name: PACIFICA PASTA LLC
Location: LOT 5093-R1-R2-1 NEW-NEW-R1 NEW 1082 PAVE SAN VITORES ROAD TUMON GUAM

Item No.	Criteria	Comments	In Compliance with Executive Order and Industry Guidance	
	General Requirements			
1	Has a written policy and procedures for COVID-19 prevention and control measures prior to re-opening, which address the following:		Yes	No
	a. Employee health, to include having a plan in place if someone is or becomes sick		Yes	No
	b. Cleaning/sanitizing procedures		Yes	No
	c. Social distancing and other protective measures		Yes	No
2	Operates at no more than the authorized occupancy rate	NO DINE IN SERVICES	Yes	No
3	Prohibits the use of high touch items such as food trays		Yes	No
4	Prohibits the operation of salad bars, buffets, and/or self-service operations	N/A	Yes	No
5	Follows the requirement of the Guam Food Code that also applies to COVID-19 mitigation:		Yes	No
	a. Prohibiting sick employees in the workplace		Yes	No
	b. Strict handwashing practices, to include when and how		Yes	No
	c. Strong procedures and practices to clean and sanitize surfaces		Yes	No
	d. PIC is on site and is a certified food manager		Yes	No
	Employee Health			
6	Screens employees and patrons before entering the facility		Yes	No
7	Possesses adequate supplies to support healthy hygienic behaviors		Yes	No
8	Posted signage for employees and patrons on good hygiene and sanitation practices		Yes	No
	Cleaning and Disinfection			
9	Has a cleaning and disinfection procedures and schedule in place for common areas, highly touch surfaces, and the entire establishment		Yes	No
10	Possesses adequate cleaning and disinfection products and PPE to perform enhanced cleaning/disinfection		Yes	No
11	Follows CDC's cleaning and disinfecting guidelines		Yes	No
	Ventilation			
12	Maximizes fresh air through use of existing ventilation system		Yes	No
13	Minimizes air from fans blowing from one person directly at another individual		Yes	No



**DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
DIVISION OF ENVIRONMENTAL HEALTH
PUBLIC AND PRIVATE PREMISES
INSPECTION REPORT**

NAME: (OWNER, LESSEE, OCCUPANT, ETC.) OLIVE GARDEN GUAM / PACIFICA PASTA LLC		ADDRESS: Lot #, street name, house/apt. #, building name: LOT 5013-R1-R2-1 NEW R1 NEW 1032 FAKE SAN VIKRES ROAD TUMON GUAM
INSPECTION/INVESTIGATION DATE: SEPTEMBER 18, 2020	COMPLAINT #: —	MUNICIPALITY/VILLAGE; SUBDIVISION: TUMON

THE FOLLOWING CHECKED ITEMS REPRESENT VIOLATIONS OF THE CORRESPONDING SECTIONS OF TITLE 10, GUAM CODE ANNOTATED

SECTION #	REMARKS																																				
	An assessment of the above-mentioned facility was conducted on this day to determine compliance with DPHSS Guidance Memorandum 2020-25 (June 22, 2020) during the COVID-19 emergency.																																				
	The following violations were observed and deemed a public nuisance:																																				
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	Section 20106 (Title 10 Guam Code Annotated, Chapter 20) authorizes Department of Public Health & Social Services to conduct inspections of all public and private grounds, buildings, & other places to enforce & order the immediate abatement of the public nuisance. Businesses that fail to comply with applicable & current Executive Orders and/or Public Health Guidances shall be deemed a public nuisance under Chapter 20, Title 10, of the Guam Code Annotated which are misdemeanors, if found guilty.																																				
	Observations Findings: <input checked="" type="checkbox"/> None																																				

YOU ARE HEREBY GIVEN _____ DAYS _____ HOURS TO CORRECT THE ABOVE CITED PROBLEMS.

YOUR PROPERTY WILL BE REINSPECTED ON OR ABOUT _____ (DATE)

RECEIVED BY (Print & Sign):

MARILEE VICIANO

DEH INSPECTOR (Print & Sign):

R. ORIONDO, EPHI

J. JAVIANDRES, PHV